

DINNER MENU

ENTREE.

PORK PUFF / RICE PUFF 5.5

LOAD OF FRIES 14.9 [GF, DF]
w/ BBQ, coconut yoghurt, mozzarella serve w/ your choice of grilled lamb / chicken or mushroom

GRILLED LAMB SKEWERS (3 Pieces) 13.9 [GF, DF]
Toasted rice, chilli oil, sweet & sour tamarind sauce served w/ pickled cauliflower

GRILLED BEEF SKEWERS (3 Pieces) 13.9 [GF, DF]
Toasted rice, chilli oil served w/ Asian-style cucumber salad

FRIED CHICKEN (3 Pieces) 11.9
Chicken tenderloins served w/ rosemary aioli sauce

LAMB TACOS 14.9
Grilled lamb, pickled slaw, carrot, aioli, chilli, shallot & radish, lemon

PRAWN TACOS 15.9
Grilled prawn, avocado guacamole, chilli, shallot, aioli, lemon & radish

GRILLED EGGPLANT 8.9
Tzatziki yogurt, tahini & balsamic glaze

GRILLED HALLOUMI 12.5
Glaze honey, balsamic glaze, cucumber & snow peas tendrils

Extra Sides:

Avocado / Mushroom / Eggplant 5.5

Falafel 4.9

Grilled Lamb / Grilled Chicken 7.9

Side Chips 7

Garden Salad 8.9

Extra sauce + 2

MAIN.

WAGYU BEEF CHEESE BURGER [GFO] 19.5
170g wagyu beef, cheese, lettuce, pickled gherkins, and aioli on a brioche bun, served w/ chips

Add + bacon / fried egg 2.5

CHICKEN BURGER 18.5
Grilled chicken, sweet & spicy slaw, avocado on brioche bun, served w/ chips

MOROCCAN CHICKEN ON RICE [GF] 18.9
Marinated chicken, spiced rice, corn, kale, cherry tomato, Spanish onion w/ lemon dressing & a side of tzatziki sauce

BRAISED BEEF RIBS 24.9
Chipotle pumpkin puree, green peas, roasted potatoes, grilled onion, radish, beef jus reduction

CAUFLIFLOWER STEAK 22.9
Wild rice, burnt fetta, beetroot hummus, cherry tomatoes, kale chip, pesto & cucumber

ZUCCHINI & CORN FRITTERS 20.9
Smoked salmon, chilli & corn salsa, avocado mousse, beetroot hummus & red radish

DINNER MEEZE 23.5
Spiced rice, garden salad, pickled turnips, tzatziki yogurt, grilled lamb, roasted mushroom & falafel

BLOSSOM CAESAR SALAD 22.9
Baby lettuce, sous vide chicken, cherry tomatoes, croutons, truffle oil, candy pancetta, avocado mousse, aioli, edible flower & orange blossom

DESSERTS.

MATCHA & TARO PANNA COTTA 13.5
Fresh berries, mango coulis, blue berry compote & chocolate cookies

HOME MADE BANANA BREAD 14.9
Served w/ blue berry compote, strawberry, granola and vanilla ice cream

HOME MADE BROWNIE 14.9
Served w/ mango coulis, fresh berries & vanilla ice cream



FUNCTIONS

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or email us: info@brunswickfoodstore.com.au

[DF] Dairy Free / [V] Vegetarian / [VG] Vegan / [GF] Gluten Free

Not all changes to the menu can be accommodated, we kindly appreciate your understanding. Please advise your waiter of any allergies.

Please note we don't split bills on weekends/busy period & Public Holidays. A surcharge of 10% applies on Public Holiday

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COCKTAILS.

G&T 10

Garnished with lemon, classic and refreshing.

Mimosa 10.9

Orange juice and sparkling wine, a summertime staple.

Bloody Mary 13.9

Not just for brunch! Good anytime you're feeling a little spicy.

Aperol Spritz 14.9

That sweet amber cocktail we all love.

Mojito 14.9

Rum, lime, and mint, the perfect refreshing summer cocktail.

Grapefruit & Campari 14.9

Freshly squeezed grapefruit juice is the perfect addition to this classic aperitif.

Espresso Martini 15.9

Espresso, vodka, and Kahlua. The fun way to have your coffee.

Bennett 16.9

A twist on the classic Gimlet.
Gin, Fresh Lime Juice, Angostura Bitters

Bees Knees 16.9

Sweet and citrusy.
Gin, Fresh Lemon Juice, Honey

East 8 Hold Up 17.9

A well balanced fruity cocktail of London origin.
Aperol, Vodka, Pineapple, Lime, Passionfruit

WHISKEY.

Glenfiddich 12 year old, single malt 13.9



WINE.

Secret Garden (NSW) 9 | 42

White Sparkling Brut
Pinot Grigio
Semillon Sauvignon Blanc

Red Shiraz
Cabernet Sauvignon

LOCAL TAP BEER.

by Thunder Road Brewing Co.

Brunswick Bitter 8

CHILLED DRINKS.

Coke / Coke Zero 4
Lemon, Lime & Bitters 5.5
Sparkling Water
Glass 4.5
Bottle 8

MOCKTAILS.

Virgin Mary 9.9
Tomato Juice, Lemon, Lime, Tabasco Sauce,
Worcestershire & Salt

Raspberry Temple 9.9
Raspberry, ginger ale, lime juice

Pineapple Passionfruit 10.9
Pineapple juice, passionfruit pulp, lemonade, apple,
mint

Open 7days
Mon-Fri: 7:30am - 3:00pm
Sat-Sun: 8am - 3:00pm
Wed-Sat: 5:30pm - 10pm

COFFEE.

by **Toby's Estate** Brunswick Blend
Our black coffee is served with a rotating single
origin

Small 4.1 Large 4.7

Chai Latte 5
Dirty Chai Latte (chai + shot of coffee) 5

Filter 5
Cold Brew 5
Vietnamese Iced Coffee 5

Iced Long Black 4.7
Iced Latte 4.7
Iced Chocolate, Iced Coffee, Iced Mocha 7.5
(served with ice-cream)

TEA.

by **Larson & Thompson**

Black Tea English Breakfast 5
Earl grey 5

Green Tea Yunnan 5.5

Herbal Tea Lemongrass & ginger 5.5
Peppermint 5.5

Chai Black 5.5
Brewed with milk 5.9

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